

POTATO STARCH MATERIAL SAFETY DATA SHEET



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In accordance with the version 10 Product specification- potato starch

1. PRODUCT IDENTIFICATION: Potato Starch “Superior Standard”

Polish Classification of Products and Services:

15.62.22-15.00

Application:

In the food industry as a soup and sauce thickener, for production of jellies, for making of cakes, at the manufacture of dextrans, starch hydrolyzates, amylaceous syrups, glucose, starch modifiers, etc. In the textile industry for textile finishing. Furthermore, the product is used in the paper, extractive, pharmaceutical and foundry industries, as well as in the family households. Potato starch is also applied for the production of flocculants, glues and other technical formulations. There are no contraindications for the use of the product.

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2. HAZARDS IDENTIFICATION;

There are no special risk factors for the people and environment – potato starch is a food product.

3. COMPOSITION / INFORMATION ON INGREDIENTS:

Potato starch is produced through the mechanical separation from the other component parts of potato and then by washing, cleaning, drying and sifting.

Starch (C₆ H₁₀O₅)_n is a plant polysaccharide constructed from the glucose residuals and composed of the following two polysaccharides:

- amylose, which makes 20-30% of natural starch
- amylopectin, which makes 70-80% of starch.

4. FIRST AID MEASURES:

In case of:

- eye contact: rinse with a large amount of lukewarm water,
- exhalation: drinking a large amount of liquids is recommended.

The food products isn't a threat to health.

5. FIRE FIGHTING MEASURES:

Suitable extinguishing media are: coal dioxide, powder, foam, water (mist) fire extinguisher. There are no special requirements in relation to the substance itself, its products after catching a fire or other gases. Standard action as in the event of fire of chemical agents.

6. ACCIDENTAL RELEASE MEASURES:

There are no special risk factors for the people and environment – potato starch is a food product.

7. PRODUCT HANDLING AND STORAGE:

Handling should be carried on in accordance with the good hygienic practice. Prevent excessive dusting during pouring out of the product from its packaging.

Storage in a dry well-ventilated room, in accordance with PL-88/74705.

Recommended relative air humidity to 75%, temperature to 20°C.

Storage life is 5 years from the date of manufacture.

8. EXPOSURE CONTROLS AND PERSONAL PROTECTION:

Recommended the use of dust mask (goggles) when pouring out the bag content.

9. PHYSICAL AND CHEMICAL PROPERTIES

Humidity – max. 20%

pH value - 6.0÷7.5

Ash content - max. 0.35%

Content of mineral substances insoluble in 10% of hydrochloric acid – max. 0.06%

Sulfur dioxide content – max. 10 mg/kg

Macroscopic impurities [number of particles of thin cover per 1 dm²] – max. 50 pcs/dm²

ORGANOLEPTIC PROPERTIES:

Physical state - uniform white powder, without any conglomerates and caking.

Odour/Taste - typical for potato starch, without any foreign odour or taste.

Colour - clear white – acc. to CIE,L system > 93,0.

MICROBIOLOGICAL PARAMETERS:

Total amount of germs in 1 g – less than 10-5000 cfu

Total number of yeast and mould in 1 g – less than 50 cfu

Bacillus cereus in 1 g – less than 10 cfu

Morbific Staphylococcus koagulase-positive in 1 g – absent

Salmonella in 25 g – absent

Coli group bacteria in 1 g– less than 10 cfu

Clostridium botulinum in 1 g – absent

Clostridium perfringens w 1g – absent

Escherichia coli w 1 g – absent

Sulphite-reducing anaerobes bacteria in 1 g – absent

Germs from Enterobacteriaceae family in 1 g - less than 10 cfu

10. STABILITY AND REACTIVITY:

Conditions which should be avoided: protect against moisture.

11. TOXICOLOGICAL INFORMATION

The product hasn't been classified as a toxic substance.

12. ECOLOGICAL INFORMATION

There are no special risk factors for the people and environment – potato starch is a food product.

13. DISPOSAL CONSIDERATIONS

Non applicable.

14. TRANSPORT INFORMATION

To be carried in dry and clean means of transport which at the same time should protect the packaging against damage.

15. REGULATORY INFORMATION:

Journal of Laws, statute from August 25, 2006 (item 594) concerning food safety
Journal of Laws No. 232, Regulation of the Ministry of Health from November 22, 2010 (item 1525) on the matter of permissible additive substances and substances that aid processing
Regulation of the Ministry of Agriculture and Rural Development from December 23, 2014 on the matter of marking the individual kinds of food centres. (Journal of Law No. 2015, item 29)

16. ADDITIONAL INFORMATION:

This Safety Data Sheet is an ownership of PPZ “Nowamyl” S.A. and it relates only to the products labeled with the trademark and name of the same. Using the Sheet in relation to products of other companies is unlawful.
